

"Beautiful Butterflies" Chicken Salad Sandwiches

Makes: 14 or 56 servings

| | | 3 | | 3 |
|--------------------------|--------|-----------|--------|-----------|
| Ingredients | Weight | Measure | Weight | Measure |
| Chicken, boneless | 2 lbs | | 8 lbs | |
| Mayonnaise | | 1 Tbsp | | 1/4 cup |
| Green onions, chopped | | 1/2 cup | | 2 cups |
| Tomatoes, chopped | | 1 cup | | 4 cups |
| Carrots, chopped | | 2 cups | | 8 cups |
| Tomatoes, cheery, halved | | 1 cup | | 4 cups |
| Bread, whole grain | | 14 slices | | 56 slices |
| Baby carrots | | 1 cup | | 4 cups |

14 Servings

56 Servings

| Key Nutrients | Amount | % Daily Value |
|----------------|--------|---------------|
| Total Calories | 161 | |
| Total Fat | 3 g | |
| Protein | 18 g | |
| Carbohydrates | 16 g | |
| Dietary Fiber | 3 g | |
| Saturated Fat | 1 g | |
| Sodium | 209 mg | |

Directions

- 1. Place chicken in skillet with enough water to cover. Bring to a boil. Reduce heat and allow to simmer for 12 - 14 minutes. Drain and let cool.
- 2. Shred chicken and place in bowl. Add carrots, tomatoes, green onions and mayonnaise.
- 3. Spread mixture over bread slices. Cut into triangles.
- 4. Arrange triangles with points facing each other to look like butterfly wings. Place baby carrot in center.

Notes

Serving Tips:

Allow children to assemble the butterflies or use cookie cutters to make these sandwiches more appealing!